

Welcome to Applewood Café

November 6, 2017 ~ November 22, 2017

Appetizers

Chipotle Chicken Quesadillas

Crisp tortillas filled with gooey melted cheddar and shredded chicken in a sweet and smoky chipotle sauce. These are the *best* quesadillas! \$8.50

Baked Jerk Chicken Wings (GF, DF)

This healthier version of a fried wing is baked to crispy perfection with all the bold flavors of Jerk Spice rub. Served with a honey-tamarind dipping sauce. \$9.50

Soups

"Good soup is one of the prime ingredients of good living.
For soup can do more to lift the spirits and stimulate the appetite than any other one dish."
~Louis P. De Gouy, 'The Soup Book' (1949)

Soup Du Jour

The Chef's daily creation made from fresh seasonal ingredients. Bowl \$5.00
Cup \$4.00

Turkey and White Bean Chili (GF, DF Optional)

An Applewood Café specialty! Ground turkey simmered with peppers, onions, garlic and spices, with cannellini beans. Garnished with shredded cheddar cheese, sour cream and fresh cilantro. Bowl \$5.00
Cup \$4.00

Southwestern Black Bean Soup (GF, DF Optional)

Black beans simmered with thyme, jalapeno, cumin and coriander. Garnished with cheddar cheese and cilantro. Bowl \$5.00
Cup \$4.00

Salads

- Small Plates -

A perfect addition to your appetizer, soup or entrée.

Orange and Fennel Salad (Insalata di Arance) (GF, DF, V)

Sicily is well known for its citrus. This recipe highlights the fruit in a light salad with shaved fennel, red onion, and peppery arugula. \$6.00

Japanese-Style Cucumber Salad (GF, DF, V)

Fresh cucumber with water chestnuts, carrots and green onions. Dressed with ginger, sesame and rice vinegar \$5.00

Entrée Salads

Warm Breast of Duck Salad with Asian Spices and Hazelnut Vinaigrette (GF, DF)

Seared breast of duck, sliced over mixed baby greens with toasted hazelnuts and balsamic hazelnut vinaigrette dressing. **\$11.00**

Salad of Ahi Tuna Seared with Lavender and Pepper (GF, DF)

Ahi tuna coated with coarse sea salt, crushed peppercorns, fennel seed and dried lavender flowers. Seared and arranged over baby greens then finished with a dollop of mustard sauce. **\$12.00**

Sandwiches

Includes house-made potato chips and appropriate garnish

B-B-Q Portabella Mushroom Sandwich on Focaccia

Large fresh portabella mushroom, grilled with B-B-Q sauce and topped with roasted red bell peppers, basil leaves and crumbled goat cheese. Served on fresh baked focaccia bread. **\$8.00**

****Sandwiches served on a Gluten-free roll for additional. **\$1.00****

New Orleans-Style Muffaletta

Thinly sliced mortadella, soppressata, provolone and fontina cheeses, served in an Italian loaf with marinated olive salad and arugula. **\$9.00**

Hand-Battered Onion Rings with your sandwich **\$2.00**

A la Carte **\$3.00**

Entrées

Served with appropriate accompaniments

Cassoulet

This hearty dish originates in southwestern France. A slow simmered mix of beans, pork sausages, smoked pork and duck is finished with crispy onion straws. **\$13.50**

Teriyaki Salmon with Pineapple-Papaya Salsa (GF, DF)

Fresh salmon marinated with soy, garlic, ginger, brown sugar and sake. Seared and served with tomato, pineapple and papaya salsa. **\$13.00**

Singapore Spicy Noodles with Crispy Pork Belly

Spicy peanut sauce coats crispy pork belly as it is tossed with red cabbage and served with spicy pickled cucumbers, green onions and sesame seeds. **\$13.00**

Pecan Crusted Chicken with Maple-Bourbon Barbecue Sauce (GF, DF)

Boneless, skinless chicken breast seasoned, coated in a pecan breeding and baked to the point of tasty goodness then drizzled with house-made, maple-bourbon barbecue sauce. **\$11.00**

Desserts

" Life is uncertain. Eat dessert first." -Ernestine Ulmer

"Pie Makes Everybody Happy" - Laurie Halse Anderson

Ask your server about today's featured pie.

\$5.50

****Al a Mode (depending on the featured pie) for an additional.****

\$1.00

Chocolate Pot de Crème

This rich chocolate custard is flavored with fresh whipped cream, bittersweet chocolate, fresh raspberry and mint.

\$5.00

Non-Fat Mango Mousse

A gélee of mango and nonfat yogurt molded in lemon angel food cake. Finished with meringue, fresh blueberries and sugar lace.

\$5.00

Praline-Crusted Cheesecake

Rich cheesecake vanilla flavored and a touch of lemon zest, lightened with whip cream to bring a rich, silkiness to this dessert. On a shortbread crust topped with pralines.

\$7.00

Hazelnut Rhapsody Torte (GF)

A divine combination of hazelnuts, crème patisserie and chocolate; but guess what? It's gluten free!

\$6.50

Beverages

Chilled Lemonade \$2.00

Iced Tea with Lemon Wedge \$2.00

Arnold Palmer \$2.00

Hot Tea with Lemon Wedge \$2.00

Coffee, Regular or Decaf \$2.00

House Made Soda \$2.00

Hours of Operation:

Monday thru Thursday

11:00 a.m. to 1:00 p.m.

We ask that you please place a reservation for parties of six or more at least **48 hours** in advance.

For reservations please call 810-762-0534

Major Credit Cards Accepted:

Visa, Master Card, Discover, American Express and Diners Club

Applewood Café Gift Certificates are always in good taste. Ask your server for details.